

Batch Details

Name Weisse so Serious? Brew Date 14 May, 2016
 Style Hefeweizen Batch # 3

Mash

| | | |
|----------------------------|--|--|
| Grist Weight | <u>5.626</u> | |
| Water / Grist Ratio | <u>~ 3 L/kg (Infusion w/boiling water to raise temps)</u> | |
| Strike Temperature | <u>53°C FA, Boil → 66°C</u> | |
| Mash Temperature | Expected ^{FA} <u>45</u> / ^{Sacc} <u>66</u> | Actual <u>48</u> / <u>66</u> |
| Mash pH | Expected <u>5.2</u> | Actual <u>5.7</u> → ^{adjusted} <u>5.6</u> |
| Mash Efficiency | Expected <u>70%</u> | Actual 62% <u>68%</u> |

Gravity Readings

| | | |
|-------------------------|-----------------------|---|
| 1st Runnings | Expected <u>1.070</u> | Actual ^{13.5 drink} <u>1.053</u> (9.24L) |
| 2nd Runnings | Expected <u>1.025</u> | Actual <u>1.019</u> (16L) |
| Pre-boil Gravity | Expected <u>1.043</u> | Actual <u>1.036</u> (27L) |
| Original Gravity | Expected <u>1.054</u> | Actual <u>1.050</u> (21L) |
| Final Gravity | Expected <u>1.012</u> | Actual <u>1.008</u> (18L) |

Fermentation Temperatures

| Date | Time | Temperature | Within Threshold? | Highly Active? |
|---------------------|--------------|---------------|-------------------------------------|-------------------------------------|
| <u>May 15, 2016</u> | <u>10:00</u> | <u>20.7°C</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <u>May 16, 2016</u> | <u>07:30</u> | <u>20.3°C</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <u>May 17, 2016</u> | <u>06:45</u> | <u>20.4</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <u>May 18, 2016</u> | <u>06:20</u> | <u>20.7°C</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <u>May 19, 2016</u> | <u>07:00</u> | <u>20.6</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| <u>May 20, 2016</u> | <u>06:00</u> | <u>20.7</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

Batch Details

Ingredients

GRAIN

| Type | Amount | % | Usage | | |
|------------------------|----------|----|-------|--------|-----------|
| Wheat Malt (Crisp) | 2.544 kg | 53 | Mash | Sparge | Secondary |
| Weyermann Pilsner Malt | 1.272 kg | 27 | Mash | Sparge | Secondary |
| Munich Malt (CMG) | 848 g | 18 | Mash | Sparge | Secondary |
| Unmalted Wheat | 113 g | 3 | Mash | Sparge | Secondary |
| | | | Mash | Sparge | Secondary |
| Rice Hulls | 848 g | — | Mash | Sparge | Secondary |

HOPS

| Type | AA % | Type | Duration | Usage | | |
|--------------------------|------|--------|----------|-------|-----|--------|
| 32g Hallertau Mittelfruh | 3.2 | Pellet | 60 | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |
| | | | | Mash | FWH | Bagged |

YEAST

| Type | Cell Count | Starter Size |
|------------------|------------|--------------|
| WLP-300 Hefc Ale | ? | 2L |
| | | |
| | | |

Batch Details

OTHER

| Name | Usage |
|-----------------------------|--|
| @ Mash in - 1.6g CaCl | @ End of Boil - ⁷⁵ 100g Dextrose |
| @ Sacc - 5.1 mL Lactic Acid | ↳ only in 1 fermenter |
| | |
| | |

Notes

Missed FA rest by Joe (S3) because forgot to add in the rice hulls used ice and ice packs to drop temp as rapidly as possible. Extended FA by 10m.

Mixed 75g of Dextrose with some post-boil wort and boiled for 10 minutes, there was some caramelization and the liquid got pretty thick. It was still used, but could add some other notes to the beer.

Rebarged on: May 29 w ~~22g~~ ^{214g} Dextrose for target carbonation of 3.4 volumes (assumed max temp was 21°C)

Dextrose Hefe - 1.006 @ 26.3°C ⇒ corrected to 1.007
 Sans Dextrose Hefe - 1.008 @ 25.7°C ⇒ corrected to 1.009

Tasting Notes

- This was extremely peppery. Consider skipping the FA rest + protein rests
- Not enough body - skip rests + increase mash temp to 68 or 69°C

Scores: 33 / 29.

- plastic + medicinal (?)
 ↳ judge sensitive to phenols?
- apparently sanitation was off?? - judge might be way wrong here

$$\frac{36.6 \cdot 36.6 \cdot 20 = 3.14159}{4} = 21.042L$$

$$30.283 - 21.042 = 9.24L$$

$$\cancel{H} \quad \cancel{H} = \quad \times 36 = \frac{2030}{36}$$